

# Lemon-Honey Scones



PREPARATION TIME  
**20 minutes**



COOKING TIME  
**10 minutes**



PERFECT PARTNER  
**honey butter**



In many baked goods, honey and corn syrup are interchangeable. Since lemon flavor dominates these tasty scones, save your honey for another time and use light corn syrup in its place.

## SHOPPING LIST

- instant baking mix • pecans
- lemon extract • lemon
- heavy cream

## ON HAND

- sugar • butter
- honey

# Lemon-Honey Scones

## INGREDIENTS

- 2<sup>1</sup>/<sub>3</sub> cups instant baking mix
- 2 tablespoons sugar
- 4 tablespoons butter
- 1/2 cup chopped pecans
- 3 tablespoons honey
- 1/2 teaspoon lemon extract
- 1 teaspoon grated lemon peel
- 1/2 cup heavy cream

MAKES 12 SCONES

## Make Ahead

You can prepare the scones for baking up to 2 hours ahead. Refrigerate until ready to bake.

## VARIATION

For scones that are speckled with a slight crunch, substitute 2 tablespoons poppy seeds for the pecans.

- 1** Preheat oven to 400°F. Combine baking mix and sugar in a large bowl. Cut butter into baking mix with a pastry blender or 2 knives until mixture resembles coarse crumbs. Stir in pecans.



- 2** Combine honey, lemon extract, lemon peel and cream in a small bowl; add to sugar mixture, stirring just until mixture forms a soft ball. Add more baking mix if dough becomes too sticky.

- 3** Place dough on a floured surface. Roll out 1/2-inch thickness. Cut out scones with a 2-inch biscuit cutter.



- 4** Place scones 1/2 inch apart on a baking sheet. Bake until golden brown, about 10 minutes.

COOK'N  
*Express*

- For super-fast lemon peel, remove the yellow part of the peel with a swivel-type vegetable peeler. Grind the peel in a blender. Freeze any leftover peel for up to 2 months.